



Tenuta Rovaglia



Vitis Alba San Martino della Battaglia DOC

Type of product

San Martino della Battaglia DOC – Controlled Denomination of Origin white wine

Exposure and soil

Hilly with calcareous morainic soil and exposure to south, south / west

Grape variety

Tuchì, (Friulian Tocai) 100%

Grape yield

8,000- 9,000 kilograms / hectare

Harvest

Beginning of the second decade of September, hand-picked in small crates

Vinification

Soft pressing of the grapes with extraction of a maximum of 60% of free-run juice. Fermentation in stainless steel vats.

Maturation

12 Months in stainless steel tanks

Bottling

September of the following year the harvest and placed on the market after 2/3 months of bottling

Alcohol

13% vol.

Total acidity

6,30 g/l

Dry extract

31,9 g/l

Characteristics

Vitis Alba is made exclusively from historical grapes of Tuchì. It is a niche wine that comes from the smallest DOC in Italy, "San Martino della Battaglia", located on the hills south of Lake Garda. The look is striking for its straw yellow colour tending to bright light golden. The nose is dominated by notes of wildflowers with hints of chamomile, thyme and vegetal notes. In the mouth it is fresh, mineral, pleasantly savory. The finish is persistent with an aftertaste reminiscent of almond. It is perfect as an aperitif, with fish appetizers and first courses.

Serving temperature

8°-10°C

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Loc. Rovaglia 1, Pozzolengo, Brescia

Tel: +39 030 918663 | Fax: +39 030 9916800 info@tenutarovaglia.it | tenutarovaglia.it